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No. 7



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Torrance

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TORRANCE

Home of CHEVROLET CARS

WIFE SAVERS
By Mrs. Mary Morton

Pressed Corned Beef.—Select a five-pound piece of brisket and have the butcher roll it for you. Wipe off with a damp cloth and put on to cook with cold water to cover. Add a bay leaf, a small onion stuck with four whole cloves, one sliced carrot, a broken stick of cinnamon, a tiny bunch of sweet herbs, and a chopped stalk of celery. Bring very slowly to the boiling point and simmer gently (only allow the water to just bubble) until very tender. Let cool in the liquor in which it has cooked, then drain. Trim in good shape and place under weight in icebox to chill. This is delicious when sliced cold and is just spicy and flavored enough.

Floating Island.—Beat the yolks of four eggs well, add one-half cup of sugar and a pinch of salt. Pour over this slowly one quart of hot milk. Return to the stove and cook until the custard thickens. Flavor when cool. Whip the whites of the eggs stiffly and drop in spoonfuls on boiling water. Cook about three minutes, take up white "islands" and put on the custard. Serve cold. Or beat four tablespoons of sugar into the whites, pour into a buttered tin or pail, cover and cook twenty minutes in a kettle of boiling water, then turn on to custard.

Rhubarb Cream Pie.—One pint stewed rhubarb, four ounces sugar, one pint cream, two ounces cracker crumbs, three eggs. Rub the stewed rhubarb through a sieve, beat the other ingredients well together, and just as the pie is ready for the oven stir in the rhubarb, pour the whole into a plate lined with pastry. Cover with strips and bake.

Veal Loaf.—Three pounds lean veal, one-quarter pound salt pork, one cup cracker crumbs, three well beaten eggs, salt, pepper, sage. Chop the veal and pork very fine and mix ingredients, seasoning with salt, pepper and sage. Press in a bread pan and bake two and one-half hours. Melt one tablespoon butter in one cup hot water and every half hour pour a spoonful over the meat. Set pan into water during the last hour of baking. If it browns too fast on top, cover with a paper. This may be served hot with tomato sauce or sliced cold.

GIFT FOR KITCHEN SHOWER

A useful little gift for the kitchen shower is a rubber cleaner on a wooden handle—quite a new invention although the idea is old. It has a double-edged blade of specially molded rubber attached to a short wooden handle. The lower edge, which is curved, is used for scraping pots and pans, while the other edge, which is straight, is handy for cleaning windows, gathering all moisture and dirt from the window edges.

Noodles.—One egg, salt, one tablespoon water, flour. Beat the egg, water and salt together well, and then add the flour, a little at a time, enough to stiffen, always using a fork for the mixing. Roll out into a thin sheet and let dry for one-half hour; then rub with a little flour and roll

into a long shaped roll and cut into thin strips with a sharp knife.

Eggs in Noodle Cases.—Eggs (one for each serving), two cups finely cut cooked noodles, salt, pepper, two tablespoons butter. Cook the noodles in two cups of salted water, boiling for ten minutes; then line the bottom and sides of buttered ramekins with the noodles, leaving a deep indentation in each ramekin. Break an egg into each case, sprinkle with the salt and pepper and dot each egg with a teaspoon of butter. Set in a pan of hot water and bake in a hot oven for about fifteen minutes, or until the eggs are set.

Italian Spaghetti.—One pint of unbroken, salted, cooked spaghetti, two tablespoons butter, one cup grated cheese, one can tomato paste, one-half can of water. Put the spaghetti in a sauce pan of boiling water and let it boil for fifteen minutes. Place in another pan with the butter and toss until the butter is all absorbed, using two forks for the tossing; then add the grated cheese and the tomato paste which has been extended by the use of half as much water; toss again until the cheese is melted and all is very hot. Serve at once with a little of the grated cheese sprinkled over each serving.

Concordia Macaroni.—One pint of macaroni, salt, two tablespoons butter, two tablespoons flour, one cup milk, one-half teaspoon curry or paprika, one cup chopped cooked ham, one cup buttered bread crumbs. Boil the macaroni in salted water for fifteen minutes. While this is cooking prepare a pint of thick white sauce by melting the butter, blending in the flour, adding the milk, and cooking until thick. Place a layer of the cooked macaroni in a buttered baking dish, cover liberally with a layer of white sauce sprinkled with the paprika, add a layer of the ham, and so proceed until the dish is full. Cover with the buttered bread crumbs and brown richly in the oven.

Lettuce Rolls.—One head lettuce, one cup cottage cheese, one-half cup seedless raisins, one-half cup walnut meats, one-half cup mayonnaise, salt. Mix together the cottage cheese, raisins and nuts. Add the mayonnaise and blend thoroughly. Choose the larger leaves of crisp lettuce and spread them thickly with the mixture; roll like a jelly roll. Arrange a strip of pimento around each roll and place two rolls on each salad plate on a bed of the smaller lettuce leaves. This recipe will make 12 rolls.

TORRANCE NOTES

Mrs. R. S. Algeo of Long Beach was a guest Wednesday of Mr. and Mrs. J. A. Campbell of Park terrace.

Mrs. Fred Boise of Cabrillo avenue left Thursday for a visit at her old home in Derby, Conn.

CHARLIE CHAPLIN IN NEW ROMANCE; TO MARRY, REPORTS SAY, ONE OF "400"



Mrs. Thelma Morgan Converse, and Charlie Chaplin in the costume in which he is known all over the world.

The names of Mrs. Thelma Morgan Converse, twin sister of Mrs. Reginald K. Vanderbilt, and Charles Spencer Chaplin, world famous movie comedian, are being persistently linked in stories from Hollywood predicting a wedding. Mrs. Converse, who recently deserted New York's most exclusive social set to enter the movies, is separated, but not divorced from her first husband, James Converse, so the marriage cannot come to pass very soon.

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